


### REMARKS

Claims 2, 16 and 20 have been canceled. Claims 1 and 15 have been amended to specify that the protease has "limited substrate specificity." Support for this amendment is found in the specification and claims as originally filed, including original claim 2. New claims 21-28 have been added. New claims 21-28 are supported by the specification and claims as originally filed, including in the specification at page 4, line 25 to page 5, line 7. Accordingly, claims 1, 3-15, 17-19 and 21-28 are pending and present for examination. There is no new matter added, and entry of the amendment is respectfully requested.

The Examiner is hereby invited to contact the undersigned by telephone if there are any questions concerning this amendment or application.

Respectfully submitted,

Date: May 2, 2002



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Attorney Docket-No.: 5997.210-US

PATENT

**IN THE UNITED STATES PATENT AND TRADEMARK OFFICE**

In re Application of: Ashie et al.

Serial No.: 10/041,080

Confirmation No: 3289

Group Art Unit: To be assigned

Filed: January 7, 2002

Examiner: To be assigned

For: Meat Tenderization

**VERSION WITH MARKINGS TO SHOW CHANGES MADE**

Sir:

Below is a marked-up version of the amendments made in the accompanying amendment.

**IN THE CLAIMS:**

Claims 1 and 15 have been amended as follows:

1. (Amended.) A method for tenderizing meat, said method comprising contacting meat with a tenderizing-effective amount of a thermolabile protease having limited substrate specificity.
15. (Amended.) A tenderizing meat composition comprising a tenderizing-effective amount of (i) a thermolabile protease having limited substrate specificity, wherein said protease is derived from a mammal; and (ii) one more flavoring agents.